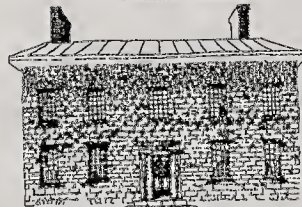


Room Service Menu
Offered by

Olde
Bryan Inn
ORIGINALLY ESTABLISHED 1773



COLONIAL CHARM • REVOLUTIONARY CUISINE

123 Maple Avenue
Saratoga Springs, New York 12866

Room Service Available
Sun.-Thurs. 11:00 AM to 10:00 PM
Fri. and Sat. 11:00 AM to 11:00 PM

(518) 587-2990

Our Guarantee
We use only fresh, high quality ingredients when preparing each item on our menu. We want you to be completely satisfied every time that you dine with us; therefore, we offer an unconditional guarantee with everything that we serve.

**Menu and prices are subject to change.
For all orders, a \$3.00 Delivery Charge,
NY State sales tax and 18% Gratuity will be added.

An Exceeding Expectations Company
"Minutes from downtown, light years from the ordinary"
"Catering to your every need"

-----Starters-----

Soup of the Day.....\$4.95

Appetizers

Buffalo Chicken Wings.....\$7.95

Served Regular, Hot or Cajun Style
Our deep fried chicken wings are tossed in a tangy wing sauce, broiler finished and served with julienne carrots and celery with our Bleu cheese dressing.

Shrimp Cocktail.....\$9.95

Chilled jumbo shrimp served with a tangy cocktail sauce.

Coconut Shrimp.....\$10.95

Butterflied jumbo shrimp coated with shredded coconut and Japanese breadcrumbs, lightly deep-fried and served with coconut lime dipping sauce.

Fried Mushrooms.....\$7.95

Fresh button mushrooms, battered and breaded daily, deep-fried and served with Ranch dressing.

Fried Cheese.....\$7.95

Our homemade fried cheese sticks are lightly breaded and then deep fried to a golden brown. Served with a choice of raspberry or marijuana sauce.

Alexander Bryan's Crabcakes.....\$8.95

Two of our homemade crabcakes accompanied by spicy Remoulade sauce, placed on baby field greens and garnished with fresh lemon.

Shrimp Wrapped in Bacon.....\$10.95

Jumbo shrimp wrapped in hickory smoked bacon with a pinch of horseradish, broiled finished and served with a timbale of rice pilaf and lemon cream ginger dipping sauce.

French Fries.....\$3.95

Fresh Garden Salad.....\$4.95

Complete your meal with a dinner salad of crisp greens, cherry tomatoes, cucumbers and red onions, topped with croutons and served with your choice of dressing on the side.

-----Sandwiches-----

Colby Jack Chicken Wrap.....\$8.95

Grilled chicken breast, diced tomatoes, shredded lettuce, Colby and Monterey Jack cheese, rolled in a Chili pepper wrap with Southwestern ranch dressing and served with our doll salad de jour.

Grilled Corned Beef Reuben.....\$8.95
Thinly sliced, lean cooked corned beef round served on grilled Rye bread with Russian dressing, sauerkraut and melted Swiss cheese and served with our deli style salad du jour.

Adirondack Grille.....\$8.95
Thinly sliced roast turkey, baked Virginia ham, Canadian bacon, Provolone cheese and sliced tomato served on fresh grilled Pullman bread with horseradish mustard spread and served with our deli style salad du jour.

Stuffed Hot Turkey Sandwich.....\$9.95
Sourdough bread topped with roast turkey and stuffing, served with homemade Red Bliss smashed potatoes, gravy, cranberry sauce and a side of our vegetable du jour

Monte Cristo.....\$8.95
Freshly grilled, butter dipped thick sliced, Texas style white bread topped with baked Virginia ham, roast turkey, Swiss cheese and cranberry sauce, broiled to a golden brown and topped with Hollandaise sauce

O.B.L. Burger.....\$7.95
Thick and juicy, 1/2 pound of lean beef, ground fresh daily and grilled to your liking, served with our deli salad du jour. Create your own burger with any of the toppings listed below:

Bacon, Canadian Bacon, Mushrooms, Onions, Peppers, Roasted Red Peppers, Gorgonzola crust, Swiss Cheese, Colby Jack Cheddar cheese, American cheese, Provolone cheese, Bleu cheese
Toppings are .50 each

Light

Chinese Chicken Salad.....\$10.95
Grilled chicken breast served on a bed of baby field greens, with Mandarin oranges, fried Chinese noodles, deep fried won tons and toasted almonds. Served with Oriental style honey-ginger dressing and a homemade nut muffin.

Olde Bryan's Caesar Salad.....\$8.95
With grilled or Cajun blackened chicken breast.....\$10.95
Fresh Romaine tossed with croutons, Parmesan cheese and Caesar dressing; topped with cherry tomatoes and hard-boiled egg, served with crazy garlic bread.

Sliced Steak and Roasted Vegetable Salad.....\$10.95
Our classic Caesar salad topped with julienne roasted vegetables and sliced charcoal grilled steak sprinkled with crumbled Bleu cheese and served with grilled garlic toast.

Pecan Encrusted Salmon Salad.....\$10.95
Fresh petite Atlantic salmon fillet coated with chopped pecans and seasoned bread crumbs, baked and served on a bed of baby field greens with cherry tomatoes, cucumbers and hard-boiled eggs. Served with a homemade nut muffin and honey-ginger dressing.

Balsamic Crabcake Salad.....\$10.95
Two of our homemade crabcakes are served on a field of baby greens with cherry tomatoes, cucumbers and hard-boiled eggs, accompanied by a homemade nut muffin and balsamic vinaigrette dressing on the side.

Olde Bryn Inn Fish and Chips.....\$18.95
Beer battered Haddock fillet deep-fried and served with ultimate fries and old-fashioned lemon dill tartar sauce.

Hearty

Hearty entrees are served with biscuits and a fresh garden salad

Olde Fashioned Turkey Dinner.....\$14.95
Tender turkey breast, roasted slowly and served the old fashioned way with homemade mashed potatoes, gravy, stuffing, fresh vegetables and cranberry sauce.

Alexander Bryan's Chicken Marsala.....\$18.95
Twin boneless chicken breasts combined with sun dried tomatoes, sliced mushrooms, fresh rosemary and garlic, sautéed in a robust Marsala wine sauce; and served on a bed of linguine with grilled garlic toast points

Fettucine Lily.....\$19.95
Fresh jumbo shrimp, sea scallops, and langoustino lobster meat sautéed in garlic butter with fresh dill, tossed with fettucine in a Parmesan cream sauce and served with garlic toast

New Orleans Pasta.....\$19.95
Julienne boneless breast of chicken, jumbo shrimp and Andouille sausage sautéed in garlic butter with red and green peppers, tossed with fettucine. Finished in a Parmesan cream sauce with a dash of Cajun spice and served with fresh garlic bread.

Veal and Shrimp Marysca.....\$22.95
Medallions of veal, lightly dredged in seasoned flour, sautéed in garlic butter with jumbo shrimp, sun dried tomatoes, mushrooms and Prosciutto ham, finished in sherry cream sauce, topped with Provolone cheese and served over Capellini with toasted garlic bread.

Hickory BBQ Pork Ribs.....\$19.95
A full rack of meaty pork ribs brushed with our hickory BBQ sauce, slow roasted overnight, broiler finished and served with a baked potato and seasoned vegetables.

Sweet Endings

Original Supreme Cheesecake.....\$6.95
A Cheesecake Factory Bakery classic. A creamy cheesecake baked on a buttery graham cracker crust, finished with a silky sour cream mousse.

Chocolate Confusion Cake.....\$6.95
A layer of Oreo cookie with a rich fudge brownie on top; covered with a thick layer of pure cream chocolate mousse, a layer of chocolate cake – then topped with a rich fudge frosting and garnished with chocolate chips

Chocolate Chip Pie.....\$5.95
The original Tall House cookie recipe with walnuts baked in a flaky piecrust. A must for chocolate lovers!

Homemade Apple Crisp.....\$5.95
Fresh sliced apples baked with our crunchy toppings served warm and topped with whipped cream.
Visit our web site at www.oldebryaninn.com